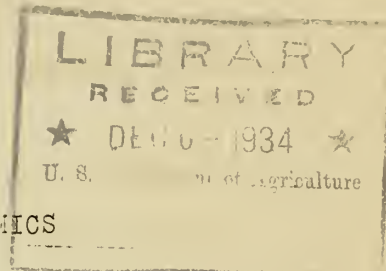


Historic, Archive Document

Do not assume content reflects current
scientific knowledge, policies, or practices.

1.9
H 755 Re

U. S. Department of Agriculture
Bureau of Home Economics
Washington, D. C.



RESEARCH PROJECTS OF THE BUREAU OF HOME ECONOMICS

The following list indicates the scope of the research projects under way in the Bureau of Home Economics during the fiscal year 1935, together with the date at which they were initiated. A list of the publications from October 31, 1933 to November 1, 1934 is also given and titles of earlier bulletins or research articles will be furnished on request.

Utilization of agricultural food products

Home methods of canning pork, beef, veal, lamb, and mutton. Initiated 1931. Florance B. King, Mabel C. Stienbarger, in cooperation with the Bureau of Animal Industry.

Meat cooking and palatability investigations, to determine the influence of such production factors as breed, sex, feed, and age of the animal on the edible quality of the meat, and to establish scientific basis for meat cookery. 1925. Lucy M. Alexander, in cooperation with the Bureaus of Animal Industry and Agricultural Economics, State agricultural experiment stations, National Livestock and Meat Board, and other livestock and meat agencies.

The physical and chemical properties of eggs in relation to their cooking quality as affected by environmental and dietary factors, laying cycle of the hen, and conditions of storage or processing. 1931. Florance B. King, W. G. Rose, Elizabeth F. Whiteman, Ellen Kingsley, in cooperation with the Bureaus of Animal Industry and Chemistry and Soils.

Yearly variations in the composition of fruit juices used for jelly making and the influence of these on jelling power. 1931. Mabel C. Stienbarger, Fanny W. Yeatman.

Comparison of the different types of lard and competing cooking fats with respect to keeping and cooking qualities and influence on palatability. 1933. Florance B. King, Rosemary Loughlin, Adele Freeman, in cooperation with the Bureau of Animal Industry.

Potato studies: (a) Influence of environment on the quality of commercial varieties and seedlings; (b) the table quality of new seedling varieties. 1929. Florance B. King, Elizabeth F. Whiteman, in cooperation with the Bureau of Plant Industry.

Soybean studies: (a) The table quality of new seedling varieties of the green vegetable soybean, (b) utilization of soybean products. 1932. Rosemary Loughlin, in cooperation with Bureau of Plant Industry.

Losses in preparation and cooking of vegetables and fruits in the home. Fuel (gas and electricity) consumption in cooking vegetables and fruits by

recommended methods. 1934. Florance B. King, Rosemary Loughlin, Elizabeth F. Whiteman.

Chemical composition of foods

Compilation of data on the chemical composition of all classes of foods in cooperation with other bureaus of the department and with the State experiment stations. 1924. Charlotte Chatfield.

Nutrition studies

Vitamin A content of eggs in relation to the vitamin A and vitamin D content of the diet of the hen. 1932. Grace M. DeVaney, in cooperation with the Bureau of Animal Industry.

Vitamin A content of a potato obtained by crossing the white potato with a yellow-fleshed variety containing vitamin A. 1932. Hazel Munsell, in cooperation with the Bureau of Plant Industry.

Grains grown in certain localities of the United States are toxic when fed to animals. A study is under way to determine whether there is a threshold level of toxicity and if so whether amounts less than this may be used with beneficial or without harmful results. 1932. Hazel Munsell, in cooperation with the Bureaus of Chemistry and Soils and Plant Industry.

Vitamin C content of pimiento pepper. 1932. Hazel Munsell.

Summary of quantitative data on vitamin content of foods. 1932. Hazel Munsell and Esther P. Daniel.

Eggs as a source of minerals necessary for good nutrition. 1933. Esther P. Daniel.

Vitamin A content of white, yellow, and two varieties of red tomatoes. 1934. Grace M. DeVaney.

Vitamin G and D content of salmon. 1934. Grace M. DeVaney.

Vitamin D content of different kinds of liver. 1934. Grace M. DeVaney.

Vitamin A, B, G, and D content of different varieties of nuts. 1934. Grace M. DeVaney.

Vitamin B and G content of watermelon seed. 1934. Grace M. DeVaney.

Household equipment

Home refrigeration: Comparative efficiency of various types of refrigeration under test conditions and conditions of use. 1927. Louise Stanley.

Electric ranges: Comparative efficiency of various types of electric ranges under test conditions and conditions of use. 1934. Louise Stanley, Helen Holbrook.

Standards of living

Cost of living of Federal employees in Washington, D. C. 1933. In cooperation with the Bureau of Labor Statistics.

Family living in the Appalachian Highlands of Eastern Kentucky and Western Virginia. 1930 and 1931. In cooperation with the Bureaus of Agricultural Economics and Forest Service, and Kentucky and Virginia Agricultural Experiment Stations.

Food consumption trends

Food consumption of farm families, to determine kinds, quantities, and money value of food consumed at different income levels and the adequacy and economy of the diets. 1925. Hazel K. Stiebeling, in cooperation with the Bureau of Agricultural Economics, the Extension Service, and experiment stations in several States.

Food consumption of nonfarm families, to determine kinds, quantities, and costs of food consumed by different economic and occupational groups, and the adequacy and economy of the diets. 1931. Hazel K. Stiebeling.

Nutritive value, cost and suitability of children's diets. 1927. Hazel K. Stiebeling, Rowena Schmidt Carpenter, in cooperation with the National Child Research Center, Pi Lambda Theta, children's institutions, and other agencies.

Family budgets and purchasing

Budgets and budgeting methods for urban families of limited income. 1932. Hildegard Kneeland, Marian A. Wayave, in cooperation with the Budget Committee of National Conference of Social Work.

Methods and forms for planning budgets and keeping household accounts. 1925. Hildegard Kneeland, Marian A. Wayave, in cooperation with the Office of Cooperative Extension Work and Committee on Household Accounts of American Home Economics Association.

Food budgets and food purchasing at different levels of income, 1930. Hazel K. Stiebeling, Medora M. Ward.

Housekeeping efficiency studies

Time spent in work and leisure by rural and urban homemakers. 1924. Hildegard Kneeland, Ruth R. Moore.

Textile utilization studies

Relative durability of different grades of cotton when used in household fabrics. 1928. Ruth O'Brien, Ruth E. Elmquist, Margaret B. Hays, in cooperation with the Bureau of Agricultural Economics.

Relation of climatic conditions of cotton growth to durability of fabrics. Irrigated and non-irrigated cotton. 1932. Margaret B. Hays, Ruth E. Elnquist, in cooperation with the Bureau of Agricultural Economics.

Wearing qualities of knitted cotton and rayon fabrics. 1934. Ruth O'Brien, Ruth E. Elnquist, Margaret B. Hays, in cooperation with the Bureau of Agricultural Economics.

Effect of ironing temperatures and pressures on the deterioration of cotton fabrics. 1928. K. Melvina Downey.

The development of more permanent and satisfactory mill and laundry finishes for cotton fabrics. 1926. Ruth O'Brien, Margaret S. Furry.

Improved clothing designs utilizing cotton. 1927. Clarice L. Scott, Margaret Smith.

Buying guides for consumers. 1933. Ruth O'Brien, Margaret B. Hays, Bess M. Viemont, Clarice L. Scott.

Chemical deterioration of wool caused by wear and cleaning. 1930. Ruth O'Brien, Ruth E. Elnquist.

Physical and chemical properties of household blankets. 1933. Margaret B. Hays, Bess M. Viemont, Ruth E. Elnquist.

Relative merits of different kinds of new and reworked wool when used in various household fabrics. 1930. Ruth O'Brien, Margaret B. Hays, Ruth E. Elnquist, in cooperation with the Bureau of Animal Industry.

Deterioration of Turkish towels during use. 1931. Margaret B. Hays, Ruth E. Elnquist, Sarah F. Brisker.

Dyes

The use of natural dyestuffs in handicraft work. 1933. Margaret S. Furry, Bess M. Viemont.

Publications (October 31, 1933 to November 1, 1934)

Bulletins

Comparison of schedule and account methods of collecting data on family living. Technical Bulletin 386, 43 pp. November 1933.

Diets at four levels of nutritive content and cost. Circular 296, 59 pp., illus. November 1933.

Food budgets for nutrition and production programs. Miscellaneous Publication 183, 15 pp. December 1933.

Quality guides in buying sheets and pillowcases. Leaflet 103, 8 pp., illus.
January 1934.

A study of the raw cotton and the yarn and sheeting manufactured from three grades of American Upland cotton. Technical Bulletin 406, 70 pp., illus.
March 1934.

Present guides for household buying. Miscellaneous Publication 193, 32 pp.,
April 1934.

Quality guides in buying ready-made dresses. Leaflet 105, 8 pp. July 1934.

Shrinkage and heat penetration during the roasting of lamb and mutton as influenced by carcass grade, ripening period, and cooking method. Technical Bulletin 440, 27 pp., illus. August 1934

Canned meat recipes. [1] p. August 1934.

Economic and social problems and conditions of the Southern Appalachians. Miscellaneous Publication 205. [In press].

Studies of family living in the United States and other countries: an analysis of material and method. [In manuscript].

Quality guides in buying household blankets. [In manuscript].

The farm family living outlook for 1935. Section in Agricultural Outlook for 1934-35.

Charts

Meat-cooking charts. Set of 7 charts in black and white, each 20 by 30 inches.

Nutrition charts. Revision. Set of 11 charts in black and white. [In press].

Mimeographed material

Noon meals for nursery schools. 14 pp. February 1934.

Electric ranges for household use. Trends in design and suggestions for improvement. 10 pp. April 1934.

Electric ranges. A partial list of references. 12 pp. April 1934.

School lunches with recipes to serve 50 children. 13 pp. April 1934.

Methods of canning beef and veal in community canning plants. 7 pp. June 1934.

Canning unchilled meat. 2 pp. July 1934.

Home dyeing with natural dyes. 26 pp. August 1934.

Articles

- Table linen for hotel use. Margaret B. Hays and Jeanne D. Guerin. Hotel Mo. 41 (488): 43-48, illus. November 1933.
- Home economics research by the Federal Government. Louise Stanley. Scientific Mo. 37: 531-534. December 1933.
- Home-making in this modern age. A challenge to the college woman. Hildegard Kneeland. Jour. Amer. Assoc. Univ. Women 27: 75-79. January 1934.
- Consumers, twenty-eight million strong and their purchasing agents. Ethel M. Smith. Union Postal Clerk 30(2): 81-82. February 1934.
- A statistical analysis of the food requirements for the population of the United States. Hazel K. Stiebeling. Proc. Amer. Statis. Assoc. March 1934.
- Measuring changes in cost of living of Federal employees living in Washington. Faith M. Williams. Mo. Labor Rev. March 1934.
- Sesame seeds have high nutritive value; very rich in calcium. Charlotte Chatfield. U. S. Dept. Agr. Yearbook 1934: 316-317.
- Diet studies show needs that national planning must consider. Hazel K. Stiebeling. U. S. Dept. Agr. Yearbook 1934: 185-188.
- A look at the farm house; account of the farm housing survey. Louise Stanley. Ext. Serv. Rev. 5: 65-66, illus. May 1934.
- Comfort cooling for white rats. Samuel C. Clark and Hazel E. Munsell. Ice and Refrig. 86: 335. May 1934.
- The Bureau of Home Economics studies eggs and poultry. Louise Stanley. U. S. Egg and Poultry Mag. 40 (6): 14-15, 50-52, illus. June 1934.
- Changes in cost of living of Federal employees in the District of Columbia from 1928 to 1933. Faith M. Williams, Gertrude Schmidt, and Frances Rice. Mo. Labor Rev. 39: 213-224. July 1934.
- Planning the kitchen. Louise Stanley. Architectural Record 76: 303-311, illus. October 1934.
- Labels on clothes we buy. Clarice L. Scott. Jour. Home Econ. 26: 546-550. November 1934.
- Methylene blue absorption as a quantitative measure of wool damage.
[Accepted for publication in Textile Research].
- Classification of fruits and vegetables according to their carbohydrate content. Georgian Adams and Charlotte Chatfield. [Submitted for publication to Jour. Amer. Dietetics Assoc.]